

2010 CABERNET SAUVIGNON

WALLA WALLA VALLEY



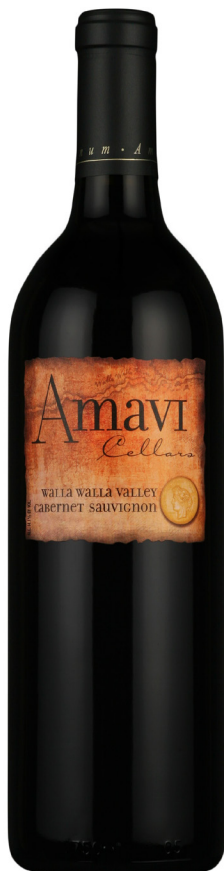
WINEMAKER NOTES

Full aromas of mixed berry cobbler lead to hints of roses and dusty cedar. Generous flavors of black cherries, boysenberries, and blackberries sit atop nuanced layers of baking chocolate combined with savory herbs. Our 2010 Cabernet Sauvignon flaunts sophisticated structure and amazing balance of fruit and acidity.

—Jean-François Pellet, Winemaker

THE 2010 VINTAGE:

Bud break started more than two weeks early at the beginning of April. Then the weather cooled down significantly, and we were two weeks behind typical growing patterns by mid-June. Due to the poor weather during bloom, berry counts per cluster were reduced significantly, which meant a very small crop. Whereas we usually target anywhere from 2.5 to 3 tons per acre, we ended up anywhere from 1.25 to 2 tons per acre. This surprised us as a blessing. Despite the cool summer (only two days above 100 degrees), we were able to ripen each block perfectly. Wines of the 2010 vintage show vibrant flavors, bright acidity and exceptional balance.



VITICULTURE

100% estate, sustainably farmed.
Founding member of VINEA.

WINE SPECIFICS

Varietal(s):	83% Cabernet Sauvignon, 13% Merlot, 3% Syrah, 1% Cabernet Franc
Vineyard(s):	33% Pepper Bridge, 28% Les Collines, 19% Seven Hills, 15% Octave, 5% Goff
Appellation:	Walla Walla Valley
Oak Program:	92% French, 8% American; 75% used, 25% new
Harvest Date(s):	September 22 - October 27, 2010
Finished Alcohol:	14.2% by volume
Total Production:	4,387 cases
Bottling Date(s):	February 13 - 15, 2012
Release Date:	November 2, 2012